

OVEN FIRED PIZZA

Gluten-free pizza available upon request +4



PIZZE ROSSE TOMATO BASE

Margherita

Mozzarella, fresh basil leaves **V** 18

Prosciutto E Rucola

Mozzarella, prosciutto Serrano 20

Diavola

Mozzarella, hot salami, red capsicum, chilli 21

Prawn

Prawns, red capsicum, chorizo, chilli, roasted eggplant 24

Vegetarian

Mozzarella, roasted eggplant, pumpkin, mushrooms, olives **V** 20

Tandoori Chicken

Mozzarella, Tandoori chicken, Spanish onions, mango chutney, shallots, minted yoghurt 22

BBQ Pork

Mozzarella, BBQ pork, spicy salami, bocconcini, beetroot, red onions 22

Hoisin Duck

Mozzarella, slow-cooked hoisin duck, capsicum, fried egg, shallots, coriander, chilli 23

Capricciosa

Mozzarella, double-smoked ham, Portobello mushrooms, artichokes, olives 23

Siciliana

Mozzarella, roasted eggplant, spicy salami, parmesan 22

Funghi

Mozzarella, Portobello mushrooms, parmesan, thyme **V** 20



PIZZE BIANCHE WHITE BASE

Carbonara

Mozzarella, double smoked ham, Portobello mushrooms, thyme, sea salt 22

Patate e Salsiccia

Mozzarella, Italian sausage, chorizo, kipfler potatoes, taleggio & parmesan 22

Portobello & Prosciutto

Mozzarella, Portobello mushrooms, prosciutto, shaved parmesan, thyme 21

Salads & Pasta

Ricotta & spinach lasagne, mesclun salad **GF V** 20

Burrata & Prosciutto Salad

Rocket, aged balsamic, extra virgin olive oil **GF** 20

Braised Lamb Shoulder Salad

Grilled pumpkin & beetroot, rocket, baby cos heart, pearl couscous, coriander, shallots, pomegranate, coriander & mint yoghurt 19

Classic Caesar Salad

Baby cos heart, prosciutto, croutons, anchovies, poached egg, aioli, parmesan **V** 17
add chicken +5

Thai Salad

Wombok, bean shoots, coriander, shallots, cucumber, glass noodles, fresh chilli **GF V GF** 18
add salmon +5
add chicken +5

Crunchy Cashew & Quinoa Salad

Cashew, quinoa, wombok, red onion, capsicum, cabbage slaw, ginger & peanut dressing **GF V** 18
add chicken +5
add salmon +5

DESSERTS

Nutella pizza, strawberries, marshmallows, vanilla ice cream 14

Coffee crème brûlée, pistachio biscotti 14

Dark chocolate mousse cake, fresh berries, chocolate gelato 14

Caramelised lemon tarte, fresh berries, coconut gelato 14

**Please order
at the bar**

Wines

SPARKLING + CHAMPAGNE

| | 150ML | 750ML |
|---|-------|-------|
| Chain Of Fire Sparkling South East Australia | 8.5 | 38 |
| La Gioiosa Prosecco Superiore Veneto, Italy | 11 | 55 |
| Mt Majura The Silurian Sparkling Canberra District, ACT | 13 | 65 |
| NV Piper-Heidsieck Cuvée Brut Reims, France | | 99 |
| Clover Hill Vintage Blanc de Blanc Pipers River, Tasmania | | 110 |
| Billecart-Salmon Brut Réserve Champagne, France | | 150 |
| Charles Heidsieck Brut Réserve Reims, France | | 180 |

WHITE WINE

| | 150ML | 250ML | 750ML |
|--|-------|-------|-------|
| Chain Of Fire Sauvignon Blanc Semillon Western Australia | 8.5 | 13.5 | 38 |
| Pikorua Sauvignon Blanc Marlborough, NZ | 11.5 | 18 | 55 |
| Yarrh Sauvignon Blanc Canberra District | 10 | 16 | 49 |
| Pocketwatch Pinot Gris Central Ranges, NSW | 10 | 16 | 49 |
| Bunnamagoo Riesling Mudgee, NSW | 10 | 16 | 49 |
| Montrose Stony Creek Chardonnay Mudgee, NSW | 12 | 18.5 | 58 |
| The Lane Block 1A Chardonnay Adelaide Hills, SA | 10.5 | 17.5 | 53 |
| Moonstruck Moscato Clare Valley, SA | 9 | 16.5 | 45 |
| Rockburn Pinot Gris Central Otago, NZ | | | 65 |

RED WINE

| | 150ML | 250ML | 750ML |
|--|-------|-------|-------|
| Chain Of Fire Shiraz Cabernet Central Ranges, NSW | 8.5 | 13.5 | 38 |
| The Lane Block 5 Shiraz Adelaide Hills, SA | 10.5 | 17.5 | 53 |
| Hancock & Hancock Shiraz Grenache McLaren Vale, SA | 16 | 24 | 75 |
| Irvine Springhill Merlot Eden Valley, SA | 10.5 | 17.5 | 53 |
| 18 Eighty Nine Tempranillo Milawa, Victoria | 11 | 18 | 55 |
| Pocketwatch Cabernet Sauvignon Central Ranges, NSW | 10 | 16 | 49 |
| Devil's Staircase Pinot Noir Central Otago, NZ | 12 | 18.5 | 58 |
| Joshua's Fault Rose Canberra District, NSW | 10 | 16.5 | 50 |
| Pankhurst Sangiovese Canberra District, NSW | 11 | 18 | 55 |

BEER & CIDER

BEER & CIDER

| | SCHMIDDY | PINT |
|--|----------|------|
| Hahn Light | 6.5 | 10 |
| Boags Draught | 7 | 11 |
| Kosciuszko Pale Ale, James Squire 150 Lashes Pale Ale | 7.5 | 11.5 |
| Kirin First Press Lager | 8 | 12 |
| Guest Taps (see staff) | 8 | 12 |
| James Squire Orchard Crush Cider | 7.5 | 11.5 |
| Monteith's Pear Cider (bottle) | 9 | |
| Monteith's Apple Cider (bottle) | 9 | |

~Cocktails~

GLASS JUG

| | | |
|--|----|----|
| Sloe Stroll Plymouth Sloe Gin, Bombay Sapphire Gin, lemon | 18 | |
| Barton Cooler Lemoncello, Bombay Sapphire Gin, lemon served long & topped with soda | 17 | 35 |
| Be Cool Applejack, lemon, Vermouth topped with ginger beer | 17 | 35 |
| Summer Stories St Germain, Vodka, cranberry, apple, lemon, passionfruit | 18 | 40 |
| Jolly Rancher Apple Liqueur, Peach Liqueur, lemon, cranberry | 17 | 35 |
| Across The Ocean Malibu, Spiced Rum, vanilla, chai, cream | 16 | |

~Classics~

GLASS

| | |
|--|----|
| Mojito Rum, mint, lime, sugar | 16 |
| Margarita Tequila, Cointreau, lime | 16 |
| Caipiroska Vodka, lime, sugar | 16 |
| Cosmopolitan Vodka, Cointreau, lime, cranberry | 17 |
| Espresso Martini Vodka, Kahlua, Licor 43, espresso | 17 |

Looking for something else? Talk to our bar team
Cocktail service ceases at 10pm